

CHINOOK WINDS CASINO RESORT

# Banquet Menu





# Breakfast

## PLATED SELECTIONS

All selections come with fresh fruit, coffee and tea.  
15 guest minimum

### BREAKFAST BURRITO | \$18

Sausage, eggs, cheese and salsa-skillet potatoes

### STUFFED APPLE PANCAKES | \$22

With smoked bacon and maple syrup

### SCRAMBLED EGGS GF | \$18

With bacon, sausage and skillet potatoes

### BISCUITS & GRAVY | \$18

With scrambled eggs and smoked bacon

## BUFFET SELECTIONS

All selections come with fresh fruit, coffee and tea.  
30 guest minimum, 1 ½ hour of service

### CONTINENTAL BREAKFAST | \$16

Assorted sweet breakfast breads, scones, muffins, croissants, butter and jam

### THE SUNRISE BREAKFAST | \$18

Hickory smoked bacon, link sausage, scrambled eggs, breakfast potatoes, biscuits and country gravy

### HUEVOS RANCHEROS | \$19

Fluffy eggs with chorizo and traditional scrambled eggs, ranchero black beans, Mexican rice, salsa fresca, guacamole, sour cream, flour tortillas and tostadas



Breakfast service available until 11am

## ADD TO YOUR BREAKFAST BUFFET

Price is per person

### OATMEAL BAR GF | \$5

Granola and cold cereals with milk and fruit

### OMELETS & EGGS GF | \$7

Selection of fillings, cheese, cooked to order  
Chef attended station

## BAKED GOODS & BEVERAGES

### PASTRIES, MUFFINS & DONUTS | \$19

Price is per dozen

### FRUIT JUICES | \$3

Price is per consumption

### SODAS & WATER | \$2.50

Price is per consumption

### ENERGY DRINKS | \$4

Price is per consumption

### COFFEE & TEA SERVICE

**HALF DAY | \$6 FULL DAY | \$8.50**

Price is per person

### LEMONADE & ICED TEA

**HALF DAY | \$6 FULL DAY | \$8.50**

Price is per person

### FRUIT PUNCH BY THE GALLON | \$30





# Specialty Bars

## BUILD YOUR OWN BLOODY MARY | \$20.50

*Price is per person, per hour (after initial \$100 bar set-up)*

- Featuring Tito's Vodka
- Tomato Juice
- Clamato Juice
- Bloody Mary Mix
- Pickled Asparagus
- Pickled Green Beans
- Queen Olives
- Black Olives
- Marinated Mushrooms
- Pickle Spears
- Carrot Sticks
- Pepperoncinis
- Cherry Tomatoes
- Cherry Peppers
- Cocktail Onions
- Lemons
- Limes
- Celery Sticks
- Celery Salt
- Salt & Pepper
- Hot Sauce  
*Tabasco - Green Tabasco - Cholula Sauce*
- Worcestershire Sauce

## UPGRADES

### CHOOSE TWO | \$6

*Price is per person, per hour*

- Peppered Bacon
- Prawns
- Meat & Cheese Skewers
- Pepperoni Sticks
- Smoked Oysters

## BUBBLY BAR | \$14.50

*Price is per person, per hour (after initial \$100 bar set-up)*

- Champagne
- Sparkling Cider
- Fresh Squeezed Orange Juice
- Fresh Squeezed Grapefruit Juice
- Cranberry Juice
- Pineapple Juice
- Fresh Strawberries
- Fresh Raspberries
- Fresh Orange Slices





# Display Platters and Snacks

Small —25 guests, Medium—50 guests, Large—100 guests  
All snacks are by the bowl

|   | SML   | MED   | LRG   |
|---|-------|-------|-------|
| DOMESTIC & INTERNATIONAL CHEESES<br>WITH ASSORTED CRACKERS              | \$95  | \$185 | \$360 |
| FARMER'S GARDEN FRESH<br>VEGETABLES & DIPS <b>GF 3</b>                  | \$40  | \$70  | \$130 |
| GRILLED VEGETABLE PLATTER <b>GF 3</b>                                   | \$60  | \$115 | \$215 |
| MENAGERIE OF FRESH FRUIT <b>GF</b>                                      | \$50  | \$90  | \$175 |
| SMOKED SALMON BOARDS<br>WITH CONDIMENTS <b>GF</b>                       | \$150 | \$290 | \$540 |
| ANTIPASTI PLATTER, WITH MEATS,<br>CHEESE, OLIVES & MARINATED VEGETABLES | \$90  | \$170 | \$300 |
| POTATO CHIPS WITH FRESH ONION DIP <b>GF</b>                             | \$50  | \$90  | \$170 |
| POPCORN <b>GF 3</b>   | \$22  | \$35  | \$90  |
| TORTILLA CHIPS & SALSA <b>GF 3</b>                                      | \$35  | \$65  | \$120 |
| PRETZELS <b>3</b>   | \$30  | \$55  | \$100 |
| MIXED NUTS <b>GF 3</b>  | \$65  | \$125 | \$240 |





# Gathering and Celebration



*Minimum of 3 stations required unless selected with a buffet.*

*Includes bread, butter, coffee and tea service.*

*30 guest minimum, 1 ½ hours service*

## THE HAPPY HOUR **GF** | \$15

Jumbo wings served sesame ginger and buffalo-style.  
Potato skins served traditional and taco style. Carrots, celery sticks with blue cheese dressing and red skin potato salad

## BBQ | \$15

Grilled beef and shredded BBQ pork sliders, onion rings, brioche buns, cheese, pickles, condiments and coleslaw

## WRAP MEDALLIONS & PETITE SANDWICHES | \$10

Veggie, turkey and ham wraps, and beef with shrimp salad sandwiches and tortellini vegetable salad

## NACHO BAR **GF** | \$12

Fresh crispy tortilla chips, nacho cheese sauce, chicken and taco meat, jalapeños, salsa, sour cream and corn and black bean salad

## THE GARDEN **GF** | \$11

Stuffed mushroom medley, grilled polenta with Creole vegetables chilled and grilled vegetable platter

## COASTAL **GF** | \$26

Chilled jumbo prawns, oysters on the half shell, crispy coconut shrimp, local steamer clams with dipping sauces, and Oregon bay shrimp salad

## BAKED POTATO BAR **GF** | \$11

Baked russet potatoes with chili, cheese, sour cream, fresh bacon, whipped butter, broccoli, caramelized onions and chives

## SALAD BAR | \$12

Caesar salad with grilled chicken, Asian shrimp noodle salad, and a build your own salad bar with minestrone soup

## TACO BAR | \$12

Beef taco meat, shredded chicken, salsa, pico de gallo, sour cream, lettuce, tomato, corn and flour tortillas and cactus nopalitos salad

## GYROS | \$12

Warm pita bread, spiced lamb/beef blend, grilled chicken, tzatziki sauce, tomatoes, feta cheese, Greek and lentil salad

## CHINA TOWN **GF** | \$12

Cashew chicken, Szechuan shrimp, white rice, vegetable egg rolls with dipping sauce and sesame rice noodle salad



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# Appetizers

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## COLD APPETIZERS

*All items priced by the dozen, 3 dozen minimum per item*

BEEF ROULADES WITH  
FRIED ONIONS & DIJON | \$29

CHILLED JUMBO PRAWNS **GF** | \$34

CURED SALMON WITH CUCUMBER  
& LEMON DILL CREAM **GF** | \$29

FRESH FRUIT & CHEESE  
BROCHETTES | \$29

CURRIED CHICKEN STUFFED  
TOMATOES | \$19

OYSTERS ON THE HALF SHELL,  
CONDIMENTS **GF** | \$38



FRESH STRAWBERRIES STUFFED  
WITH BRIE **GF** | \$23

ARTICHOKE HEARTS WITH  
MONTRACHET | \$24

ITALIAN DELI BROCHETTES **GF** | \$34

HEIRLOOM TOMATO  
BRUSCHETTA **3** | \$19

BRIOCHE WITH DUNGENESS  
CRAB SALAD | \$43

## HOT APPETIZERS

*All items priced by the dozen, 3 dozen minimum per item*

LONDON BROIL BEEF  
KABOBS **GF** | \$43

POT STICKERS WITH  
HOISIN DIPPING SAUCE | \$29

CHICKEN CREOLE BROCHETTE | \$43

COCONUT SHRIMP WITH  
GINGER DIPPING SAUCE | \$29

BBQ PORK SLIDERS WITH  
HOUSE MADE COLESLAW | \$43

ASIAN CHAR SIU MEATBALLS | \$24

MEDITERRANEAN STYLE  
STUFFED MUSHROOMS **GF** | \$24

BUFFALO CHICKEN WINGS,  
BLUE CHEESE DRESSING  
& CELERY STICKS **GF** | \$34

OREGON SHRIMP CAKES,  
COCKTAIL SAUCE & LEMON | \$43

SMOKED BABY BACK RIBS **GF** | \$34



DUNGENESS CRAB  
STUFFED SHRIMP **GF** | \$48



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# Lunch

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## PLATED LUNCHES

Entrée selections include seasonal vegetables, rolls with butter, coffee and tea service  
15 guest minimum, 15 to 35 guests—1 selection, 36 to 75 guests—2 selections, 76+ guests—3 selections

### PLATED SALAD (CHOOSE ONE)

- GARDEN SALAD— tomato, cucumber, carrots with vinaigrette **GF 3**
- CAESAR SALAD
- GREEK SALAD **GF**

### PLATED ENTRÉES

GRILLED CHICKEN BREAST VERDE **GF** | \$26

SEARED PETITE FLAT IRON STEAK,  
MUSHROOM PINOT DEMI SAUCE | \$34

SPINACH & FETA STUFFED PORTOBELLO  
WITH RED PEPPER SAUCE **GF** | \$28

OREGON SHRIMP CAKE,  
LEMON & COCKTAIL SAUCE | \$28

BUTTERNUT SQUASH RAVIOLI, RED PEPPERS,  
MUSHROOMS & SAGE BUTTER | \$28

ROASTED COD WITH  
HEIRLOOM TOMATO RELISH **GF** | \$29

CAJUN MEAT LOAF WITH CREOLE GRAVY | \$26

### PLATED SIDES (ONE SELECTION PER ENTRÉE)

- CAULIFLOWER MASH **GF**
- WILD RICE PILAF **GF 3**
- ROASTED GARLIC RED POTATOES **GF 3**
- SPANISH RICE **GF 3**
- PESTO MOSTACCILOLO **3**
- CHEDDAR YUKON MASH

Lunch service available 11am to 3pm

## BUFFETS

Entrée selections include coffee and tea service

30 guest minimum, 1 ½ hours service

### DELI BOARD | \$20

Sliced roast beef, turkey breast, honey glazed ham, corned beef, assorted cheeses, greens and tomatoes, rolls, Old Bay chips and red potato salad

### THE PUB | \$22

Grilled hamburgers and sausages, assorted cheeses, buns and condiments, macaroni salad and chipotle chips

### THE BACKYARD BBQ | \$24

BBQ chicken breasts, smokey pulled pork, macaroni and cheese, coleslaw, buns and Old Bay chips

### THE CANTINA | \$24

Chicken breast ranchero, baked rockfish Veracruz, cilantro lime rice and Mexican corn salad

### LITTLE ITALY | \$24

Grilled Italian sausage with peppers and onions, pomodoro and mostaccioli, chicken breast piccata, mushroom rice pilaf, Parmesan garlic bread and Caesar salad





# Box Lunch and Desserts

## EXECUTIVE BOX SELECTIONS

All lunches come with tortellini salad, a fresh fruit cup and a gourmet treat, bottled water or soda

15 guest minimum, minimum 5 each per selection

### ROAST TURKEY CROISSANT | \$23

Bacon, lettuce, tomato and cranberry mayonnaise

### ITALIAN HOAGIE | \$26

Salami, pepperoni, prosciutto and provolone cheese, red onions, tomato, lettuce and mayonnaise tapenade

### GRILLED TENDERLOIN CIABATTA | \$29

Marinated red peppers and onion, black pepper aioli

### GRILLED PORTOBELLO CIABATTA | \$24

Roasted peppers, feta cheese and bourbon aioli

### BLACK FOREST HAM BRIOCHE | \$23

Dijonaise, Swiss cheese, lettuce and tomato

### PECAN CHICKEN SALAD CROISSANT | \$24

Honey and cashews with lettuce and tomato



## DESSERTS

Choice of two, 30 guest minimum

### BUFFET DESSERTS | \$12 (CHOOSE TWO)

- Marionberry Crisp & Apple Crisp, Vanilla Cream
- Selection of Cheesecakes
- Selection of Cakes
- Panna Cotta Mèlange **GF**
- Selection of Pies: Cream & Fruit
- Bars & Brownies
- Assorted Cookies
- Ice Cream Bar

### PLATED DESSERTS

CHEESECAKE WITH  
BERRY SAUCE | \$10

CHOCOLATE  
MOUSSE | \$8.50

SEASONAL  
PANNA COTTA **GF** | \$8.50

CARROT CAKE | \$10

FLOURLESS  
CHOCOLATE  
TORTE **GF** | \$10

DEATH BY  
CHOCOLATE CAKE | \$10

### DESSERTS BY THE DOZEN

ASSORTED  
COOKIES | \$29

ASSORTED DESSERT  
BARS | \$48

ASSORTED PETIT  
FOURS | \$36



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# Dinner

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## BUFFETS

All buffets include seasonal vegetables, rolls with butter, coffee and tea service  
30 guest minimum, 1 ½ hours service with two entrée selections required

### ENTRÉES (TWO REQUIRED)

SAUTEED CHICKEN BREAST  
HUNTER-STYLE **GF** | \$19

BROILED KING SALMON WITH  
MEDITERRANEAN RELISH **GF** | \$25

TURKEY BREAST WITH  
TRADITIONAL PAN SAUCE | \$23

GRILLED FLAT IRON STEAK WITH  
PINOT MUSHROOM DEMI SAUCE | \$25

ITALIAN SAUSAGE, PEPPERS & ONIONS  
WITH SPICY RED SAUCE **GF** | \$20

ASPARAGUS & MUSHROOM RISOTTO  
WITH AGED PARMESAN **GF** | \$23

SEARED JUMBO SHRIMP IN WHITE WINE  
WITH MUSHROOMS & LEMON **GF** | \$24

KUNG PAO CHICKEN, ASIAN SAUCE,  
VEGETABLES & PEANUTS **GF** | \$20

BONELESS PORK CUTLET  
WITH DRIED CHERRY BORDELAISE | \$20

GRILLED CHICKEN BREAST  
SERVED CREOLE-STYLE **GF** | \$19

STUFFED SOLE WITH OREGON SHRIMP,  
SPINACH & LEMON CREAM **GF** | \$23

GARDEN LASAGNA WITH ALFREDO SAUCE | \$22

BEEF RAGOUT WITH RED WINE BRAZING JUS | \$20

ROAST PRIME RIB OF BEEF WITH AU JUS **GF** | \$37

### SIDES (CHOOSE TWO)

- Cauliflower Mash **GF**
- Wild Rice Pilaf **GF 3**
- Roasted Garlic Red Potatoes **GF 3**
- Cheddar Yukon Mash
- Pesto Mostaccioli **3**
- Fried Rice **GF 3**
- Maple Kissed Sweet Potatoes **GF 3**
- Buttered Parsley Red Potatoes **GF**
- Cornbread Stuffing **GF 3**
- Garlic Cheese Bread



### SOUP & SALAD (CHOOSE TWO)

- Garden Salad **GF**
- Caesar Salad
- Bean, Corn and Jicama Salad **GF 3**
- Cherry Blue Cheese Salad **GF**
- Tortellini Vegetable Salad **GF**
- Asian Noodle Salad **GF 3**
- Greek Salad **GF**
- French Red Potato Salad **GF 3**
- Oregon Clam Chowder
- Minestrone



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# Dinner

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## PLATED DINNERS

All dinners include seasonal vegetables, rolls with butter, coffee and tea service

15 guest minimum, 15 to 35 guests—1 selection, 36 to 75 guests—2 selections, 76+ guests—3 selections

### PLATED SALAD (ONE SELECTION PER ENTRÉE)

- GARDEN SALAD— tomato, cucumber, carrots with vinaigrette **GF 3**
- CAESAR SALAD
- CHERRY BLUE CHEESE SALAD— elderberry vinaigrette **GF**
- GREEK SALAD **GF**

### PLATED ENTRÉES

SAUTEED CHICKEN BREAST  
HUNTER-STYLE **GF** | \$36

BROILED KING SALMON  
WITH MEDITERRANEAN RELISH | \$46

6oz GRILLED FILET MIGNON  
WITH PEPPERCORN SAUCE | \$50

ASPARAGUS & MUSHROOM RISOTTO  
WITH AGED PARMESAN **GF** | \$36

GRILLED PORK PORTERHOUSE  
WITH CARAMELIZED ONION DEMI SAUCE | \$38

BEEF SHORT RIBS BRAISED IN OREGON BEER | \$47

SPAGHETTI SQUASH NEST,  
BRAISED KALE, PETITE VEGETABLES  
& RED PEPPER COULIS **GF 3** | \$38

### PLATED SIDES (ONE SELECTION PER ENTRÉE)

- CAULIFLOWER MASH **GF**
- WILD RICE PILAF **GF 3**
- ROASTED GARLIC RED POTATOES **GF 3**
- FRIED RICE **GF 3**
- PESTO MOSTACCILO **3**
- CHEDDAR YUKON MASH
- BUTTERED PARSLEY RED POTATOES **GF**
- MAPLE KISSED SWEET POTATOES **GF 3**

## CHEF ATTENDED— CARVING STATION

May be added to any buffet for an additional fee  
per person

PRIME RIB OF BEEF  
WITH AU JUS | \$22

ROAST PEPPERED PORK  
WITH RED CURRENT  
DEMI SAUCE | \$10

VIRGINIA HAM  
WITH MARIONBERRY  
& HONEY | \$10

ROAST TURKEY BREAST  
WITH HOME-STYLE  
GRAVY | \$12

ROAST TENDERLOIN  
(STEER) WITH CABERNET  
DEMI SAUCE | \$18

### UPGRADES TO PLATED ENTRÉES

TRIO OF JUMBO  
SHRIMP, LEMON  
& PARSLEY **GF** | \$10

8oz COLD WATER  
LOBSTER TAIL WITH  
DRAWN BUTTER **GF** | \$38





# Audio, Visual and Accessories



## AUDIO & VISUAL EQUIPMENT

LCD PROJECTOR | \$95

DROP DOWN SCREEN | \$65

7x7 PORTABLE SCREEN | \$55

LAVALIER MICROPHONE | \$75

HANDHELD MICROPHONE | \$55

SPEAKER PHONE | \$75

WIRELESS REMOTE  
FOR POWER POINT | \$25

STANDARD POWER STRIP | \$25  
*(additional voltage will vary)*

IPOD SPEAKER | \$60

A/V PACKAGE | \$265

Includes drop down screen, LCD projector,  
handheld microphone and audio for presentation

## EVENT ACCESSORIES

PODIUM | \$40

STAGE PIECE | \$30

FLIP CHART & MARKERS | \$25

VENDOR BOOTH | \$45

Includes skirted 8' table, back table and garbage can

ADDITIONAL ROOM SET UP  
NEEDS AFTER APPROVAL | \$150







Banquets are Better at the Beach!

  
Chinook Winds  
CASINO RESORT

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